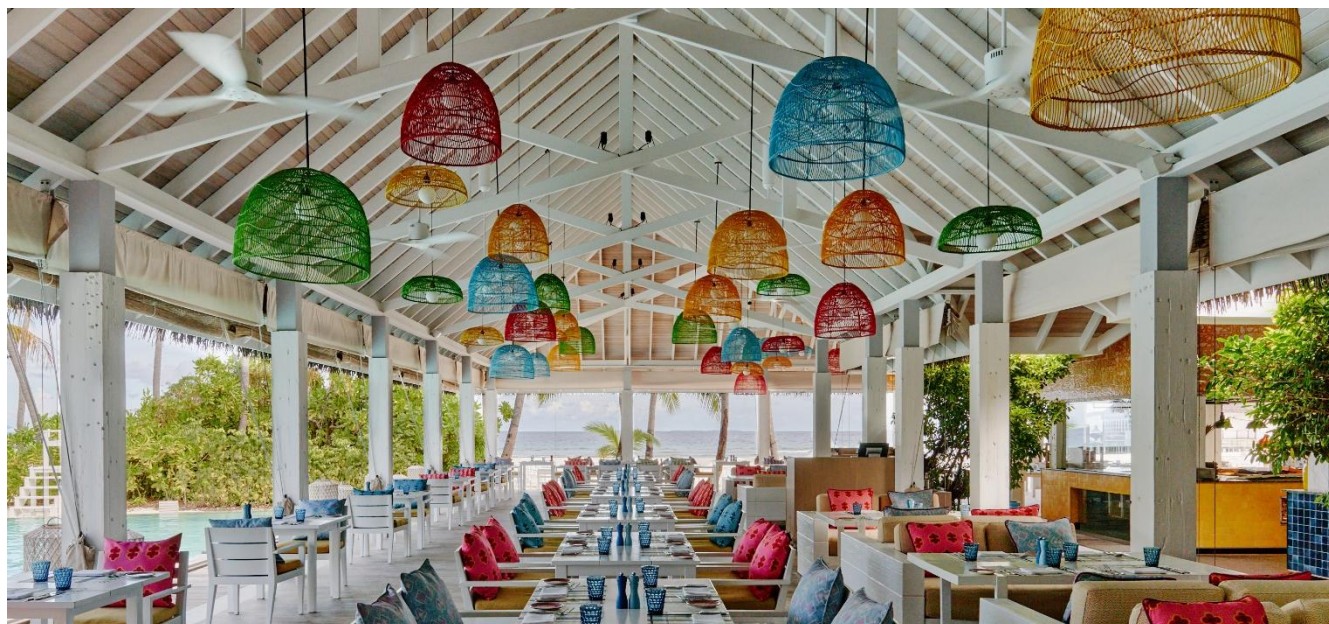




Join us at Finolhu, a Seaside Collection Resort

Discover a Role That Celebrates Individuality and Independence!

We are seeking authentic individuals who embody our core values: Passion, Responsibility, Independence, Individuality, Cordiality, and Empathy.

If you foster meaningful connections, strive for excellence, embrace innovative thinking, and aspire to create memorable experiences that delight guests, then this opportunity is for you!

Chief Sommelier

Key Competencies

- Minimum 2 years' experience in a similar wine-focused role within a luxury resort, hotel, or fine-dining restaurant.
- Strong expertise in wines and spirits; WSET Level 2/3 certification preferred.
- Proven ability to curate wine lists aligned with cuisine, guest preferences, and brand standards.
- Skilled in personalized tableside recommendations to elevate the overall dining experience.
- Excellent communication skills with fluent English and a guest-focused approach.
- Confident in training and guiding service teams on wine knowledge, pairing principles, and service etiquette.
- Commercial awareness with experience managing inventory, minimizing wastage, and supporting revenue growth.
- Solid understanding of hygiene standards, SOPs, and quality frameworks such as LQA.
- Creative mindset with the ability to support themed events, tastings, and promotional activities.
- Previous experience working in the Maldives or remote island environments is an added advantage.

Only shortlisted candidates will be contacted.

Embark on an exciting journey toward a successful career and become part of our Island Playground!

Send your CV to careers@finolhu.com

www.finolhu.com



SEASIDE COLLECTION